

Home Cooking  
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All prices include VAT

### **MENU 1**

*Cost per head £4.00*

A selection of closed sandwiches  
Various home made Quiches  
Chicken Drumsticks  
Home made Coleslaw

### **MENU 2**

*Cost per head £5.00*

A selection of open & closed sandwiches (including triple decker fillings)  
Various home made Pizzas :- Pepperoni, Cheese & Tomato, Ham & Mushroom  
Tandoori Chicken Drumsticks  
A selection of vol-au vents with various fillings or sausage rolls  
Home made Coleslaw & rice salads

### **MENU 3**

*Cost per head £6.00*

Home Cooked Sliced Meats:- to include

Boiled Gammon Ham  
Roast Leg of Pork  
Roast Silverside of Beef  
Roast Breast of Turkey

A selection of freshly baked quiches, fillings available :-

Cheese & tomato  
Cheese & Onion  
Quiche Lorraine  
Chicken, bacon & vegetable  
Salmon & asparagus  
Spicy vegetable

Oven roast and Tandoori chicken drumsticks.

A choice of three salads from the list.

A choice of three desserts from the list.

#### **MENU 4**

*Cost per head £5.50*

A selection of open & closed sandwiches ( including triple decker fillings)  
Various Home-made Pizzas :- pepperoni, cheese & tomato, Ham & mushroom  
Tandoori chicken drumsticks  
Sausages wrapped with bacon  
A selection of vol-au vents with various fillings  
Home made Coleslaw & rice salads

#### **MENU 5**

*Cost per head £7.00*

Sandwiches ( as Menu 5)  
Spicy beef parcels  
Home-made sausage rolls  
Stuffed Jacket potatoes  
Home made potato & pasta salad

Chocolate Mandarin Gateau  
Fudge Tart  
Fruit Trifle  
All served with fresh cream.

*Note Menu 7 can be served at £5.00 per head without desserts if required.*

#### **MENU 6**

*Cost Per Head £8.00*

Coronation Chicken  
Ham & asparagus rolls, Home made sausage rolls  
*These may be exchanged for quiches if preferred.*  
Tuna pate with toast triangles

A selection of three salads from the list.

A choice of three desserts from the list.

### **MENU 7**

*Cost per head £6.00.*

Sausage Rolls  
Chicken Drumsticks (Tandoori & Plain)  
A selection of open and traditional sandwiches  
Home Made Quiches

Chocolate Mandarin Gateau

Fudge Tart

Apple Pie

Fruit Trifle

*All sweets served with fresh cream*

### **MENU 8**

*Cost Per Head £6.50*

Home cooked meats (Beef, Pork, Turkey & Ham)  
Freshly cooked quiches ( various fillings)  
Green Salad  
Coleslaw  
Bread, Roll & Butter

Chocolate and Mandarin Gateau

Apple Pie .

*All sweets served with fresh cream*

### **MENU 9**

*Cost Per Head £8.50*

As above with the addition of fresh poached salmon.

### **MENU 10**

*Cost Per Head £7.00*

Home Cooked Sliced Meats:- to include  
Boiled Gammon Ham  
Roast Leg of Pork  
Roast Silverside of Beef  
Roast Breast of Turkey

A selection of freshly baked quiches, fillings available :-

Cheese & tomato

Cheese & Onion

Quiche Lorraine

Chicken, bacon & vegetable

Salmon & asparagus

Spicy vegetable

Oven roast and Tandori chicken drumsticks.

A choice of three salads from the list.

A choice of three desserts from the list.

**SALAD LIST**

Spicy Bean  
Coleslaw  
Waldorf  
Florida  
Beetroot & Apple  
Potato  
Vegetable Rice  
Traditional Green Salad  
Pasta

**DESSERT LIST**

Home-made Apple Pie  
Fresh Fruit Salad  
Gateau St. Honore  
Fudge Tart  
Chocolate Mandarin Gateau  
Fruit Trifle  
Home-made Lemon Meringue Pie  
Cheese & Biscuits  
Tiramisu  
Chocolate Cream Pie  
Tarte au Citron  
Cream Slice  
Caramelised Pear Tart  
Various roulades  
Various gateaux

*All desserts are served with fresh cream and are home-made. No mixes are used.*

## **VEGETARIAN MENU**

*Cost Per Head :- £6.50*

Vegetable terrine served with toast  
Broccoli and cream cheese quiche  
Cheese onion and pepper quiche  
A selection of salads to include:-  
Cesar  
Waldorf  
Vegetable rice

Home-made dips with a selection of crudites  
Roasted Vegetables  
Oven baked pesto mushrooms  
Home-made rosemary and garlic Focaccia

## **FUNERAL TEA MENU**

*Cost Per Head :- £5.00*

Freshly made sandwiches. Filling to include :-  
Home Cooked Ham, Beef, Pork  
Mayonnaise fillings – Egg, Tuna Sweetcorn, Cheese & Onion bound with Mayo

Oven Baked Chicken Pieces (drumsticks and thighs)

Freshly Baked Quiches :- Ham & Mushroom  
Cheese & onion

A selection of Home baked cakes

Beverages

The above is the “standard” tea. Should you require any variation on this , please do not hesitate to ask.

## **WEDDING MENU**

*Cost Per Head £15.00 price includes service*

Poached Fresh Salmon

Coronation Chicken

Home-cooked Gammon Ham

Roast Silverside of Beef

Assorted Home-made Quiches

Various Mixed Salads

Either roll and butter or Rosemary and Garlic Foccaccia

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Fudge Tart ( sweet pastry base filled with fruit & nut fudge , topped with cream )

Triple Chocolate Mousse ( layers of plain, white & milk chocolate mousse )

Fresh Cream Toffee Apple Gateau

Gateau St Honore ( shortbread base , layered with choux paste filled with a rich creme patisserie and topped with strawberries )

Cherry Cheesecake

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A selection of British and continental cheeses with various savoury biscuits

Freshly brewed tea or coffee served with home-made petit-fours

We can arrange equipment hire at an approximate cost of £2.50 per head. Table covers and napkins in a colour to complement your wedding theme are included.

Please note that certain desserts may contain partially cooked eggs and/or nuts. Please speak to Ann if you require information about this i.e. if you are pregnant etc.